

		<b>Iowa Child and Adult Care Food Program</b> <b>On-Site Food Production Worksheet/Record</b>				*Actual Number Served					
						BFT	AM Snack	Lunch	PM Snack	Supper	Late PMS
		*Center Name:		1-2 years							
		3-5 years									
*Date (Month/Day/Year):		6-12 years									
		Participating Adults									
		Supervising Adults & Volunteers									
		Total Meals Served									
<b>Requirements:</b> 1. Menus must be maintained on a separate document. 2. Final Menus and Food Production Records must match and reflect actual meal service. 3. Starred items <u>must</u> be completed.											
<b>Instructions:</b> Use the data From the Food Buying Guide (FBG) For Child Nutrition Programs (PA-1331) to complete columns 1-4.						* Quantity Prepared/Served			Comments		
Meal and Component		* Name of Each Food (as Purchased) used to Fulfill The CACFP Component Requirements. (Write USDA Recipe Number if used.) (1)	Purchase Unit (box, can size/weight) (2)	Servings Per Purchase Unit (3)	FBG Serving Size or Planned Serving Size (4)	Estimated Number to be Served (5)	*Amount To Prepare (use Column 6) Use Column 7 to Record Amount Served if Different than Amount Prepared in Column 6.		(e.g.: Food Temperatures, Leftovers, CN Labels)		
							Column 5 ÷ Column 3 = (6)	(7)			
Breakfast	Milk										
	Ft/Veg										
	B/G										
	Other										
AM Snack	Milk										
	M/MA										
	Ft/Veg										
	B/G										
	Other										
Lunch	Milk										
	M/MA										
	Ft/Veg										
	Ft/Veg										
	B/G**										
	Other										
PM Snack	Milk										
	M/MA										
	Ft/Veg										
	B/G										
	Other										

\*\* Offer/Serve 2 Bread/Grain products for CACFP adult participants.